## **Inventions & Innovation Emerging Technology**

## **Hydrodyne Process for Tenderizing Meat**

The hydrodyne process offers a unique way of tenderizing meat, particularly tougher meat with less fat. The innovative new technology reduces beef tenderization time from weeks to a fraction of a second by using hydrodynamic shock waves. The process can increase beef tenderness in tougher meat cuts by as much as 72% without changing natural appearance, texture, or flavor.



## **Contact**

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